

Traders of the Bighorn

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Cowboy Cooking

Venison Steaks in Gravy

(Soaking the meat overnight in milk removes the "wild" taste)

6 venison steaks (3/4 - 1" thick)
salt & pepper
1/2 cup water
2 cups milk
1/4 cup flour
6 - 8 slices of bacon
1/2 to 1 cup milk
1/2 cup green onions, chopped
seasoning salt
1/2 clove garlic, minced (optional)

Place steaks in a shallow glass dish and pour milk over meat. Cover dish and refrigerate overnight or 8 hours. Drain off milk. Set steaks aside. In a large skillet fry bacon crisp. Drain off drippings and reserve. Crumble bacon and mix with chopped green onions. Slit a pocket in each steak and fill with bacon onion mixture. Brown steaks in the reserved bacon drippings and season with salt and pepper. Pour the half cup water over steaks. Cover skillet and simmer for an hour. When steaks are very tender, remove to warm place and cover.

Gravy

Stir flour into pan juices and add milk as needed to make a thick gravy. Season to taste.